Jose Alvarez-Ramirez

List of Publications by Year
in descending order

239 papers	5,409 citations	87723 38 h-index	128067 60 g-index
241 all docs	241 docs citations	241 times ranked	4700 citing authors

#	Article	IF	Citations
1	Effects of leavening agent and time on bread texture and in vitro starch digestibility. Journal of Food Science and Technology, 2022, 59, 1922-1930.	1.4	5
2	Ultrasoundâ€Assisted Extraction of Lychee (Litchi chinensis Sonn.) Seed Starch: Physicochemical and Functional Properties. Starch/Staerke, 2022, 74, 2100092.	1.1	9
3	Multivariate rescaled range analysis. Physica A: Statistical Mechanics and Its Applications, 2022, 589, 126631.	1.2	7
4	A fractal scaling analysis of the SARS-CoV-2 genome sequence. Biomedical Signal Processing and Control, 2022, 73, 103433.	3.5	4
5	Pregelatinised amaranth flour as an ingredient for lowâ€fat glutenâ€free cakes. International Journal of Food Science and Technology, 2022, 57, 2346-2355.	1.3	2
6	Effect of starch gelatinization on the morphology, viscoelasticity, and water structure of candelilla waxâ€“canola oilâ€“starch hybrid gels. Journal of Food Processing and Preservation, 2022, 46, .	0.9	4
7	Effect of the preparation method on structural and in vitro digestibility properties of type II resistant starch-enriched wheat semolina pasta. Journal of Cereal Science, 2022, 106, 103483.	1.8	3
8	Analysis of starch digestograms using Monte Carlo simulations. Carbohydrate Polymers, 2022, 291, 119589.	5.1	3
9	Mathematical modeling of gastrointestinal starch digestion-blood glucose-insulin interactions. Biomedical Signal Processing and Control, 2022, 77, 103812.	3.5	4
10	A singular value decomposition entropy approach to assess the impact of Covid-19 on the informational efficiency of the WTI crude oil market. Chaos, Solitons and Fractals, 2022, 160, 112238.	2.5	8
11	Effects of Î²-carotene on the color, textural, rheological and structural properties of canola oil/beeswax oleogel. Journal of Food Measurement and Characterization, 2022, 16, 3946-3956.	1.6	3
12	Impact of fat replacement by a hybrid gel (canola oil/candelilla wax oleogel and gelatinized corn) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3 sugar-snap cookies. International Journal of Gastronomy and Food Science, 2022, 29, 100563.	1.3	11
13	Effect of the stirring speed in the in vitro activity of Î±-amylase. Food Hydrocolloids, 2021, 110, 106127.	5.6	5
14	Effects of dry heat treatment temperature on the structure of wheat flour and starch in vitro digestibility of bread. International Journal of Biological Macromolecules, 2021, 166, 1439-1447.	3.6	48
15	Air Oxidation of Corn Starch: Effect of Heating Temperature on Physicochemical Properties and In Vitro Digestibility. Starch/Staerke, 2021, 73, 2000237.	1.1	7
16	Extrusion pregelatinization improves texture, viscoelasticity and in vitro starch digestibility of mango and amaranth flours. Journal of Functional Foods, 2021, 80, 104441.	1.6	32
17	Structural characteristics and in vitro starch digestibility of pasta made with durum wheat semolina and chickpea flour. LWT - Food Science and Technology, 2021, 145, 111347.	2.5	27
18	Characterization of Corn Starchâ€Calcium Alginate Xerogels by Microscopy, Thermal, XRD, and FTIR Analyses. Starch/Staerke, 2021, 73, 2000282.	1.1	15

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19	Theoretical analysis of the 12Âmin Cooperâ€™s test to estimate the maximal oxygen uptake rate. Biomedical Signal Processing and Control, 2021, 69, 102885.	3.5	0
20	A modeling error compensation approach for the feedback control of the nuclear reactor operation. Nuclear Engineering and Design, 2021, 382, 111394.	0.8	2
21	Time-varying cross-correlation between trading volume and returns in US stock markets. Physica A: Statistical Mechanics and Its Applications, 2021, 581, 126211.	1.2	5
22	A singular value decomposition entropy approach for testing stock market efficiency. Physica A: Statistical Mechanics and Its Applications, 2021, 583, 126337.	1.2	12
23	In vitro digestibility characteristics of octenyl succinic acid (OSA) modified starch with different amylose content. Food Chemistry, 2020, 304, 125434.	4.2	31
24	Canola oil/candelilla wax oleogel improves texture, retards staling and reduces in vitro starch digestibility of maize tortillas. Journal of the Science of Food and Agriculture, 2020, 100, 1238-1245.	1.7	15
25	Medium-term cycles in the dynamics of the Dow Jones Index for the period 1985â€“2019. Physica A: Statistical Mechanics and Its Applications, 2020, 546, 124017.	1.2	5
26	Semolina Pasta Replaced with Whole Unripe Plantain Flour: Chemical, Cooking Quality, Texture, and Starch Digestibility. Starch/Staerke, 2020, 72, 1900097.	1.1	3
27	Supplementing white maize masa with anthocyanins: Effects on masa rheology and on the in vitro digestibility and hardness of tortillas. Journal of Cereal Science, 2020, 91, 102883.	1.8	12
28	Exogenous addition of muicle (Justicia spicigera Schechtendal) extract to white maize tortillas affects the antioxidant activity, texture, color, and in vitro starch digestibility. LWT - Food Science and Technology, 2020, 133, 110120.	2.5	9
29	Microstructural Changes and In Vitro Digestibility of Maize Starch Treated with Different Calcium Compounds Used in Nixtamalization Processes. Starch/Staerke, 2020, 72, 1900303.	1.1	5
30	Charcoal bread: Physicochemical and textural properties, in vitro digestibility, and dough rheology. International Journal of Gastronomy and Food Science, 2020, 21, 100227.	1.3	6
31	Effects of candelilla wax/canola oil oleogel on the rheology, texture, thermal properties and in vitro starch digestibility of wheat sponge cake bread. LWT - Food Science and Technology, 2020, 130, 109701.	2.5	49
32	Effect of the OSA Esterification of Oxalis tuberosa Starch on the Physicochemical, Molecular, and Emulsification Properties. Starch/Staerke, 2020, 72, 1900305.	1.1	11
33	Effect of the Drying Temperature on Color, Antioxidant Activity and In Vitro Digestibility of Green Pea (Pisum sativum L.) Flour. Starch/Staerke, 2020, 72, 1900228.	1.1	8
34	OSA Esterification of Amaranth and Maize Starch Nanocrystals and Their Use in â€œPickeringâ€• Emulsions. Starch/Staerke, 2020, 72, 1900271.	1.1	18
35	Corn Starch Hydrolysis by Alumina and Silicaâ€Alumina Oxides Solid Acid Catalysts. Starch/Staerke, 2019, 71, 1800144.	1.1	6
36	A theoretical derivation of the monod equation with a kinetics sense. Biochemical Engineering Journal, 2019, 150, 107305.	1.8	16

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37	Model based extremum-seeking controller via modelling-error compensation approach. Journal of Process Control, 2019, 80, 193-201.	1.7	7
38	Physicochemical, microstructural and digestibility analysis of gluten-free spaghetti of whole unripe plantain flour. Food Chemistry, 2019, 298, 125085.	4.2	20
39	Fractality of Riopelle abstract expressionism paintings (1949â€“1953): A comparison with Pollockâ€™s paintings. Physica A: Statistical Mechanics and Its Applications, 2019, 526, 121131.	1.2	3
40	Large amplitude oscillatory shear (LAOS) rheology of nixtamalized corn masa. Journal of Cereal Science, 2019, 88, 31-37.	1.8	8
41	Morphological, molecular evolution an in vitro digestibility of filamentous granules of banana starch during fruit development. International Journal of Biological Macromolecules, 2019, 132, 119-125.	3.6	11
42	Gaining insights into Î±â€˜amylase inhibition by glucose through mathematical modeling and analysis of the hydrolysis kinetics of gelatinized corn starch dispersions. International Journal of Biological Macromolecules, 2019, 132, 766-771.	3.6	7
43	On-line optimization of biomethane production in continuous AD processes via model-based ESC approach. Water Science and Technology, 2019, 80, 1725-1730.	1.2	2
44	Molecular interactions arising in polyethyleneâ€bentonite nanocomposites. Journal of Applied Polymer Science, 2019, 136, 46920.	1.3	8
45	Inhibition of the amylolytic hydrolysis of starch by ethanol. Food Hydrocolloids, 2019, 90, 285-290.	5.6	6
46	Characterization of spray drying microencapsulation of almond oil into taro starch spherical aggregates. LWT - Food Science and Technology, 2019, 101, 526-533.	2.5	47
47	Effect of leavening time on LAOS properties of yeasted wheat dough. Food Hydrocolloids, 2019, 90, 421-432.	5.6	27
48	A multiscale kinetics model for the analysis of starch amylolysis. International Journal of Biological Macromolecules, 2019, 122, 405-409.	3.6	34
49	Insights of the ability of gelatinized fractions from non-chemical modified corn, rice, wheat, and waxy corn starches to stabilize O/W emulsions. Food Hydrocolloids, 2019, 89, 726-734.	5.6	26
50	Spatial Variation of In Vitro Starch and Protein Digestibility in White Wheat Bread. Starch/Staerke, 2018, 70, 1800025.	1.1	6
51	AR<mml:math xmlns:mml="http://www.w3.org/1998/Math/MathML" id="mml4" display="inline" overflow="scroll" altimg="si1.gif"><mml:mrow><mml:mo>(</mml:mo><mml:mi>p</mml:mi><mml:mo>)</mml:mo></mml:mrow></mml:math>-based detrended fluctuation analysis. Physica A: Statistical Mechanics and Its Applications, 2018, 502, 49-57.	1.2	3
52	A novel, simple, economic and effective method for retarding maize tortilla staling. Journal of the Science of Food and Agriculture, 2018, 98, 4403-4410.	1.7	14
53	Acid hydrolysis of waxy starches with different granule size for nanocrystal production. Journal of Cereal Science, 2018, 79, 193-200.	1.8	53
54	Effect of Fat Type on Starch and Protein Digestibility of Traditional Tamales. Starch/Staerke, 2018, 70, 1700286.	1.1	7

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55	Long-range correlations and asymmetry in the Bitcoin market. Physica A: Statistical Mechanics and Its Applications, 2018, 492, 948-955.	1.2	136
56	Effect of the preparation method and storage time on the in vitro protein digestibility of maize tortillas. Journal of Cereal Science, 2018, 84, 7-12.	1.8	19
57	In vitro digestibility of normal and waxy corn starch is modified by the addition of Tween 80. International Journal of Biological Macromolecules, 2018, 116, 715-720.	3.6	12
58	The in vitro digestibility of starch fractions in maize tortilla can be rendered healthier by treating the nixtamalized masa with commercial baking yeast. Journal of Cereal Science, 2018, 82, 216-222.	1.8	6
59	Fractal analysis of X-ray diffraction patterns of zirconiaâ€“alumina mixed oxides. Physica A: Statistical Mechanics and Its Applications, 2018, 512, 635-643.	1.2	4
60	Non-Linear First-Harmonic Balance to Compute the Electrochemical Impedance of Butler-Volmer Equation. Journal of the Electrochemical Society, 2018, 165, H517-H523.	1.3	3
61	Asymmetric correlations in the ozone concentration dynamics of the Mexico City Metropolitan Area. Physica A: Statistical Mechanics and Its Applications, 2017, 471, 377-386.	1.2	4
62	Morphological, physicochemical and functional characteristics of starch from Marantha ruiziana Koern. LWT - Food Science and Technology, 2017, 83, 150-156.	2.5	26
63	The order of addition of corn starch/lithium perchlorate/glycerol affects the optical, mechanical, and electrical properties of a solid polymer electrolyte. Ionics, 2017, 23, 3111-3123.	1.2	15
64	In vitro digestibility of ultrasound-treated corn starch. Starch/Staerke, 2017, 69, 1700040.	1.1	61
65	Impact of insoluble starch remnants on the behavior of corn starch/glycerol/LiCl solid electrolyte. Ionics, 2017, 23, 1721-1732.	1.2	8
66	Asymmetric acceleration/deceleration dynamics in heart rate variability. Physica A: Statistical Mechanics and Its Applications, 2017, 479, 213-224.	1.2	7
67	Impact of ghosts on the mechanical, optical, and barrier properties of corn starch films. Starch/Staerke, 2017, 69, 1600308.	1.1	31
68	Films from corn, wheat, and rice starch ghost phase fractions display overall superior performance than whole starch films. Starch/Staerke, 2017, 69, 1700059.	1.1	14
69	Effects of clay concentration on the morphology and rheological properties of xanthan gumâ€based hydrogels reinforced with montmorillonite particles. Journal of Applied Polymer Science, 2017, 134, .	1.3	13
70	An electrochemical approach for citric acid treatment of corn starch granules. Starch/Staerke, 2016, 68, 558-567.	1.1	1
71	Isolation of plantain starch on a large laboratory scale. Starch/Staerke, 2016, 68, 488-495.	1.1	4
72	Effect of gelatinized flour fraction on thermal and rheological properties of wheat-based dough and bread. Journal of Food Science and Technology, 2016, 53, 3996-4006.	1.4	19

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73	Linear combination of power-law functions for detecting multiscaling using detrended fluctuation analysis. Physica A: Statistical Mechanics and Its Applications, 2016, 460, 283-293.	1.2	2
74	Morphological, rheological and in vitro digestibility characteristics of gelatinized starch dispersion under repeated freezeâ€thaw cycles. Starch/Staerke, 2016, 68, 84-91.	1.1	13
75	Assessing the structural stability of gluten-free snacks with different dietary fiber contents from adsorption isotherms. LWT - Food Science and Technology, 2016, 73, 576-583.	2.5	11
76	Structural changes of corn starch duringSaccharomyces cerevisiaefermentation. Starch/Staerke, 2016, 68, 961-971.	1.1	28
77	Fractal analysis of Jackson Pollock's painting evolution. Chaos, Solitons and Fractals, 2016, 83, 97-104.	2.5	11
78	Modeling-Error Compensation Approach for Extremum-Seeking Control of Continuous Stirred Tank Bioreactors with Unknown Growth Kinetics. Industrial & Engineering Chemistry Research, 2016, 55, 4071-4079.	1.8	3
79	Rheological and thermal properties of dough and textural and microstructural features of bread obtained from nixtamalized corn/wheat flour blends. Journal of Cereal Science, 2016, 69, 158-165.	1.8	40
80	Thermal and rheological properties of sponge cake batters and texture and microstructural characteristics of sponge cake made with native corn starch in partial or total replacement of wheat flour. LWT - Food Science and Technology, 2016, 70, 46-54.	2.5	38
81	Randomness confidence bands of fractal scaling exponents for financial price returns. Chaos, Solitons and Fractals, 2016, 83, 119-124.	2.5	5
82	An Ohmâ€™s law analogy for the effective diffusivity of composite media. Physica A: Statistical Mechanics and Its Applications, 2016, 447, 141-148.	1.2	5
83	Some remarks on the Langmuirâ€“Hinshelwood kinetics. Journal of Mathematical Chemistry, 2016, 54, 375-392.	0.7	21
84	Optimising the heat moisture treatment of Morado banana starch by response surface analysis. Starch/Staerke, 2015, 67, 1026-1034.	1.1	30
85	Physico-chemical characterization and in vitro digestibility of gelatinized corn starch dispersion fractions obtained by centrifugation. Starch/Staerke, 2015, 67, 701-708.	1.1	9
86	In vitro digestibility, crystallinity, rheological, thermal, particle size and morphological characteristics of pinole, a traditional energy food obtained from toasted ground maize. Carbohydrate Polymers, 2015, 123, 246-255.	5.1	22
87	Statistical persistence of air pollutants (O3,SO2,NO2 and PM10) in Mexico City. Physica A: Statistical Mechanics and Its Applications, 2015, 427, 202-217.	1.2	30
88	Electrochemical characterization of gelatinized starch dispersions: Voltammetry and electrochemical impedance spectroscopy on platinum surface. Carbohydrate Polymers, 2015, 124, 8-16.	5.1	11
89	Asymmetric long-term autocorrelations in crude oil markets. Physica A: Statistical Mechanics and Its Applications, 2015, 424, 330-341.	1.2	21
90	Variable Cascade Control Structure for Tubular Reactors. Chemical Engineering and Technology, 2015, 38, 521-529.	0.9	3

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91	Effect of the degree of substitution of octenyl succinic anhydride-banana starch on emulsion stability. Carbohydrate Polymers, 2015, 132, 17-24.	5.1	43
92	A nonlinear Coleâ€“Cole model for large-amplitude electrochemical impedance spectroscopy. Chemical Engineering Science, 2015, 137, 1-8.	1.9	8
93	Effect of the weight ratio of alginate-modified tapioca starch on the physicochemical properties and release kinetics of chlorogenic acid containing beads. Food Hydrocolloids, 2015, 48, 301-311.	5.6	91
94	Effect of the addition order and amylose content on mechanical, barrier and structural properties of films made with starch and montmorillonite. Carbohydrate Polymers, 2015, 127, 195-201.	5.1	67
95	Effect of lime concentration on gelatinized maize starch dispersions properties. Food Chemistry, 2015, 172, 353-360.	4.2	24
96	Effect of inulin and agave fructans addition on the rheological, microstructural and sensory properties of reduced-fat stirred yogurt. LWT - Food Science and Technology, 2015, 62, 438-444.	2.5	112
97	In vitro digestibility, physicochemical, thermal and rheological properties of banana starches. Carbohydrate Polymers, 2014, 101, 154-162.	5.1	74
98	A fractal analysis approach for predicting starch retrogradation from Xâ€ray diffractograms. Starch/Staerke, 2014, 66, 166-174.	1.1	5
99	Viscoelastic retardation spectra of interfaces formed by water/glycerol monostearate crystals in canola oil dispersions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2014, 441, 1-7.	2.3	0
100	Fractality in pH time series of continuous anaerobic bioreactors for tequila vinasses treatment. Chemical Engineering Science, 2014, 109, 17-25.	1.9	12
101	Impact of ghosts on the viscoelastic response of gelatinized corn starch dispersions subjected to small strain deformations. Carbohydrate Polymers, 2014, 110, 156-162.	5.1	23
102	US stock market efficiency over weekly, monthly, quarterly and yearly time scales. Physica A: Statistical Mechanics and Its Applications, 2014, 413, 554-564.	1.2	34
103	Impact of native and chemically modified starches addition as fat replacers in the viscoelasticity of reduced-fat stirred yogurt. Journal of Food Engineering, 2014, 131, 110-115.	2.7	86
104	Acid hydrolysis of native corn starch: Morphology, crystallinity, rheological and thermal properties. Carbohydrate Polymers, 2014, 103, 596-602.	5.1	103
105	Corn starch acid hydrolysis at the onset gelatinization temperature: Morphology, crystallinity, viscoelasticity, and thermal properties. Starch/Staerke, 2014, 66, 636-644.	1.1	12
106	Gelatinized starch dispersions under small constant shear stress applications: Strain instabilities, chaotic behaviour and fractality. Food Hydrocolloids, 2014, 41, 241-249.	5.6	2
107	Asymmetric diffusion in heterogeneous media. Physica A: Statistical Mechanics and Its Applications, 2014, 395, 193-199.	1.2	9
108	Viscoelastic relaxation spectra of some native starch gels. Food Hydrocolloids, 2014, 37, 25-33.	5.6	19

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109	Asymmetrical diffusion across a porous medium-homogeneous fluid interface. Physica A: Statistical Mechanics and Its Applications, 2014, 407, 24-32.	1.2	3
110	PI regulation for a class of bioreactors: stability and performance. International Journal of Robust and Nonlinear Control, 2014, 24, 918-929.	2.1	2
111	A DFA approach in well-logs for the identification of facies associations. Physica A: Statistical Mechanics and Its Applications, 2013, 392, 6015-6024.	1.2	10
112	Plantain starch granules morphology, crystallinity, structure transition, and size evolution upon acid hydrolysis. Carbohydrate Polymers, 2013, 95, 207-213.	5.1	45
113	Anomalous diffusion processes in nuclear reactors. Annals of Nuclear Energy, 2013, 54, 227-232.	0.9	16
114	First-harmonic balance for fast evaluation of power-law fluid flow enhancement under periodic pressure gradient. Chemical Engineering Science, 2013, 87, 67-74.	1.9	2
115	Shear rheology of water/glycerol monostearate crystals in canola oil dispersions interfaces. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2013, 436, 215-224.	2.3	11
116	Singular reactive flash dynamics. Chemical Engineering and Processing: Process Intensification, 2013, 69, 119-125.	1.8	1
117	Nonstandard finite difference schemes based on Green's function formulations for reactionâ€“diffusionâ€“convection systems. Chemical Engineering Science, 2013, 94, 245-255.	1.9	23
118	Microstructure of retrograded starch: Quantification from lacunarity analysis of SEM micrographs. Journal of Food Engineering, 2013, 116, 775-781.	2.7	46
119	Fractal Correlation Analysis of X-ray Diffraction Patterns with Broad Background. Industrial & Engineering Chemistry Research, 2013, 52, 8346-8353.	1.8	9
120	A Simple Feedback Control Approach for Output Modulation of Spatiotemporal Patterns in a Class of Tubular Reactors. Industrial & Engineering Chemistry Research, 2013, 52, 17517-17528.	1.8	3
121	On the global stability of conventional PID control for a class of chemical reactors. International Journal of Robust and Nonlinear Control, 2012, 22, 575-590.	2.1	2
122	Effective diffusivity through arrays of obstacles under zero-mean periodic driving forces. Journal of Chemical Physics, 2012, 137, 154109.	1.2	0
123	Dual Composition Control in Continuous, Middle-Vessel Distillation Columns, with a Draw Stream in the Middle Vessel. Industrial & Engineering Chemistry Research, 2012, 51, 4624-4631.	1.8	3
124	A partisan effect in the efficiency of the US stock market. Physica A: Statistical Mechanics and Its Applications, 2012, 391, 4923-4932.	1.2	7
125	Effect of milk pasteurization and acidification method on the chemical composition and microstructure of a Mexican pasta filata cheese. LWT - Food Science and Technology, 2012, 45, 132-141.	2.5	22
126	Analysis of the entropy randomness index for machining chatter detection. International Journal of Machine Tools and Manufacture, 2012, 62, 39-45.	6.2	38

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127	A multiscale entropy approach for market efficiency. International Review of Financial Analysis, 2012, 21, 64-69.	3.1	42
128	Temporal and spatial variations of seismicity scaling behavior in Southern MÃ©xico. Journal of Geodynamics, 2012, 54, 1-12.	0.7	18
129	Is the US stock market becoming weakly efficient over time? Evidence from 80-year-long data. Physica A: Statistical Mechanics and Its Applications, 2012, 391, 5643-5647.	1.2	44
130	Stabilization strategy for unstable first order linear systems with large timeâ€delay. Asian Journal of Control, 2012, 14, 1171-1179.	1.9	6
131	Assessing the accuracy of volume averaging effective diffusivity estimates with Brownian dynamics simulations. Chemical Engineering Science, 2012, 75, 418-423.	1.9	0
132	Efficiency of crude oil markets: Evidences from informational entropy analysis. Energy Policy, 2012, 41, 365-373.	4.2	74
133	Upscaling pollutant dispersion in the Mexico City Metropolitan Area. Physica A: Statistical Mechanics and Its Applications, 2012, 391, 606-615.	1.2	6
134	Fractal analysis of powder X-ray diffraction patterns. Physica A: Statistical Mechanics and Its Applications, 2012, 391, 1642-1651.	1.2	3
135	Temporal variations of long-term correlations in seismic activity fluctuations. Physica A: Statistical Mechanics and Its Applications, 2012, 391, 2261-2267.	1.2	2
136	Temporal variations of serial correlations of trading volume in the US stock market. Physica A: Statistical Mechanics and Its Applications, 2012, 391, 4128-4135.	1.2	3
137	On generalized fractional Cattaneoâ€™s equations. Physica A: Statistical Mechanics and Its Applications, 2011, 390, 4198-4202.	1.2	10
138	In-phase dynamics of the exhalation sequence in PopocatÃ©petl volcano and slow-slip events in Cocos-North American plate boundary. Journal of Volcanology and Geothermal Research, 2011, 200, 83-90.	0.8	5
139	Multiscale entropy analysis of crude oil price dynamics. Energy Economics, 2011, 33, 936-947.	5.6	99
140	Analysis of periodic operation of bioreactors from a first-harmonic balance approach. Chemical Engineering and Processing: Process Intensification, 2011, 50, 1169-1176.	1.8	3
141	Is the North Atlantic Oscillation modulated by solar and lunar cycles? Some evidences from Hurst autocorrelation analysis. Advances in Space Research, 2011, 47, 748-756.	1.2	7
142	On diffusion, dispersion and reaction in porous media. Chemical Engineering Science, 2011, 66, 2177-2190.	1.9	47
143	A Greenâ€™s function formulation of nonlocal finite-difference schemes for reactionâ€“diffusion equations. Journal of Computational and Applied Mathematics, 2011, 235, 3096-3103.	1.1	10
144	Identification of dynamic instabilities in machining process using the approximate entropy method. International Journal of Machine Tools and Manufacture, 2011, 51, 556-564.	6.2	53

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145	A volume averaging approach for asymmetric diffusion in porous media. Journal of Chemical Physics, 2011, 134, 204709.	1.2	13
146	Enhanced diffusion in conic channels by means of geometric stochastic resonance. Journal of Chemical Physics, 2011, 135, 174102.	1.2	2
147	Time-dependent correlations in electricity markets. Energy Economics, 2010, 32, 269-277.	5.6	39
148	Crude oil market efficiency and modeling: Insights from the multiscaling autocorrelation pattern. Energy Economics, 2010, 32, 993-1000.	5.6	68
149	Using detrended fluctuation analysis to monitor chattering in cutter tool machines. International Journal of Machine Tools and Manufacture, 2010, 50, 651-657.	6.2	30
150	Characterization of cane sugar crystallization using image fractal analysis. Journal of Food Engineering, 2010, 100, 77-84.	2.7	35
151	Correlation of optical properties with the fractal microstructure of black molybdenum coatings. Applied Surface Science, 2010, 256, 1756-1763.	3.1	20
152	Enrichment of stirred yogurt with soluble dietary fiber from Pachyrhizus erosus L. Urban: Effect on syneresis, microstructure and rheological properties. Journal of Food Engineering, 2010, 101, 229-235.	2.7	105
153	Identification of failure type in corroded pipelines: A Bayesian probabilistic approach. Journal of Hazardous Materials, 2010, 179, 628-634.	6.5	35
154	Nonlinear time-harmonic finite-element analysis of coupled circuits and fields in low frequency electromagnetic devices. Finite Elements in Analysis and Design, 2010, 46, 829-837.	1.7	8
155	On the effective diffusivity under chemical reaction in porous media. Chemical Engineering Science, 2010, 65, 4100-4104.	1.9	29
156	Passivityâ€based control of multilevel cascade inverters: Highâ€performance with reduced switching frequency. International Journal of Robust and Nonlinear Control, 2010, 20, 961-974.	2.1	6
157	Using detrended fluctuation analysis for lagged correlation analysis of nonstationary signals. Physical Review E, 2009, 79, 057202.	0.8	18
158	Assessing temporal-dependent correlations in the 2000â€“2008 Popocatepetl exhalation sequence by using detrended fluctuation analysis. Journal of Volcanology and Geothermal Research, 2009, 186, 426-431.	0.8	7
159	Dynamics of electricity market correlations. Physica A: Statistical Mechanics and Its Applications, 2009, 388, 2173-2188.	1.2	15
160	A DFA approach for assessing asymmetric correlations. Physica A: Statistical Mechanics and Its Applications, 2009, 388, 2263-2270.	1.2	95
161	Characterization of machining chattering dynamics: An R/S scaling analysis approach. International Journal of Machine Tools and Manufacture, 2009, 49, 832-842.	6.2	23
162	MICROSTRUCTURAL AND RHEOLOGICAL PROPERTIES OF LOWâ€FAT STIRRED YOGHURTS MADE WITH SKIM MILK AND MULTIPLE EMULSIONS. Journal of Texture Studies, 2009, 40, 657-675.	1.1	45

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163	A suggested generalization for the lacunarity index. Physica A: Statistical Mechanics and Its Applications, 2009, 388, 4305-4314.	1.2	13
164	Time-correlations in the dynamics of hazardous material pipelines incidents. Journal of Hazardous Materials, 2009, 165, 1204-1209.	6.5	16
165	Fractality in electrocardiographic waveforms for healthy subjects and patients with ventricular fibrillation. Chaos, Solitons and Fractals, 2009, 39, 1046-1054.	2.5	3
166	On the existence of sustained oscillations in a class of bioreactors. Computers and Chemical Engineering, 2009, 33, 4-9.	2.0	14
167	Non-standard finite-differences schemes for generalized reactionâ€“diffusion equations. Journal of Computational and Applied Mathematics, 2009, 228, 334-343.	1.1	10
168	Coupling Circuit Systems and Finite Element Models: A 2-D Time-Harmonic Modified Nodal Analysis Framework. IEEE Transactions on Magnetics, 2009, 45, 707-715.	1.2	16
169	Time-varying Hurst exponent for US stock markets. Physica A: Statistical Mechanics and Its Applications, 2008, 387, 6159-6169.	1.2	172
170	Suppression of stick-slip in drillstrings: A control approach based on modeling error compensation. Journal of Sound and Vibration, 2008, 310, 881-901.	2.1	51
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